

GINGERBREAD HOUSE COMPETITION RULES

- Group entries are allowed. One Gingerbread House per participant/group.
- All Gingerbread House entries must be in the form of a house.
- Please include your name and Gingerbread House title in a visible place on the base.
- All Gingerbread Houses must be placed on a plywood board base not exceeding 18"x18". Cardboard bases will not be accepted.
- All Gingerbread Houses must be 100% edible candy/embellishments/materials except the base board and candy wrappers. Non-edible support structure material other than the baseboard may not be used.
- No artificial interior materials, such as Styrofoam, are to be used to construct or decorate the house.
- Non-edible decorations, such as paint, ribbon, figurines, etc. may be used ONLY to decorate your base.
- A list of materials used to create your Gingerbread House along with a title and brief description should be submitted with your entry.
- Completed entries must be submitted at the Wright Patterson Club & Banquet Center, 4771 Lahm Circle, from 10:00 AM to 3:00 PM on Tuesday, December 5th for display.
- Items must be picked up by Friday, December 15th. Failure to do so will result in the disposal of your entry.
- All Entries will be judged on the following criteria through December 12th, Member Ballet:

- Overall appearance
- Difficulty
- Creativity and originality
- Technique and skill

All Gingerbread Houses will be displayed in the lobby of the Club. First through third place prizes will be awarded First

Prize: \$100 cash, Second Prize: \$50.00 FSS Gift Card, Third Prize: 2 Months Free Dues

- Winners will be announced from the stage during the Membership Appreciation Luncheon on December 13th.

Thank you for entering our Gingerbread House Competition!

Registration deadline is **Tuesday, December 5th**. If you have any questions regarding the contest entry or rules, please contact the Wright Patterson Club at 522-2160.

Organization: _____ Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone Number: _____ Email: _____

Gingerbread House Title: _____

Short Description: _____

Send Registration forms to:

The Wright Patterson Club and 88th FSS Marketing Department reserve the right to photograph and use photographs of all entries and participants for advertising and promotional purposes. Competition entry constitutes participant's consent to use their name for editorial advertising and publicity purposes. The Wright Patterson Club is not responsible for any loss or damage. By signing this entry form, I understand and agree to all of the rules of this competition.

Signature: _____ Date: _____

GINGERBREAD HOUSE TIPS AND RECIPES

- Royal icing is the glue that holds the gingerbread house and materials together. The icing should be stiff enough to work as a glue and hold its shape, but flexible enough to spread easily.
- To prevent freshly made royal icing from hardening, keep a moist towel over the mixing bowl.
- If you would like to color your icing, use paste food coloring. Liquid food coloring will thin out the icing.
- Let the icing dry completely. If your icing is soft the walls and roof will slip and slide around when you add candy and decorations.

Below you will find two recipes for royal icing and resources for gingerbread templates. Please feel free to find and use any recipe you would like!

Royal Icing Recipe 1

Ingredients

- 3 tablespoons meringue powder
- 4 cups sifted confectioners' sugar
- 6 tablespoons water

Directions

Beat all ingredients at low speed for 7 to 10 minutes, or until icing forms peaks.

Royal Icing Recipe 2

Ingredients

- 3 cups confectioners' sugar
- 1/4 teaspoon cream of tartar
- 2 egg whites, beaten

Directions

In a bowl, sift together confectioners' sugar and cream of tartar. Using electric mixer, beat in 2 beaten egg whites for about 5 minutes or until mixture is thick enough to hold its shape.

Gingerbread Templates:

All Recipes:

http://images.allrecipes.com/site/allrecipes/gingerbread_house_diagram.pdf

Gingerbread House Heaven:

<http://www.gingerbread-house-heaven.com/support-files/free-gingerbread-house-pattern.pdf>

Martha Stewart:

http://images.marthastewart.com/images/content/web/pdfs/2009Q4/ms_hol09_swedish_gingerbread_house_temp.pdf

King Arthur Flour:

<http://www.kingarthurfour.com/baking/documents/gingerbread.pdf>